

DINNERLY



Easy Clean Up! Low-Cal Shrimp Boil Packets

with Corn & Potatoes



30-40min



2 Servings

Half the fun of getting a present is unwrapping it! So when you unwrap this shrimp boil packet and the steam from the succulent, buttery shrimp, corn, and potatoes hits your face, it'll practically feel like Christmas morning. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- ½ lb pkg shrimp ^{2,17}
- ¼ oz seafood seasoning
- 5 oz corn
- 2 scallions

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- butter ⁷

TOOLS

- microwave
- aluminium foil or parchment paper
- rimmed baking sheet

COOKING TIP

Use shrimp immediately or freeze.

ALLERGENS

Shellfish (2), Milk (7), Sulphites (17). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 470kcal, Fat 20g, Carbs 53g, Protein 25g



1. Microwave potatoes

Preheat oven to 450°F with a rack in the center.

Scrub **potatoes**, then cut into 1-inch pieces. Place in a medium microwave-safe bowl. Cover and microwave on high until just tender but not falling apart, stirring halfway through cooking time, about 5 minutes. If potatoes aren't tender, continue to microwave in 1 minute intervals.



4. Bake foil packets & serve

Set packets on a rimmed baking sheet and roast on center oven rack until **shrimp** are just cooked through and **veggies** are tender, 15 minutes. Let packets sit 5 minutes before carefully opening. Meanwhile, trim **scallions** and thinly slice.

Serve **shrimp boil packets** garnished with **scallions**. Enjoy!



2. Prep shrimp

Rinse **shrimp** and pat very dry (first thaw under cool running water, if necessary).

Toss in a bowl with **all of the seafood seasoning** and **1 tablespoon oil**.

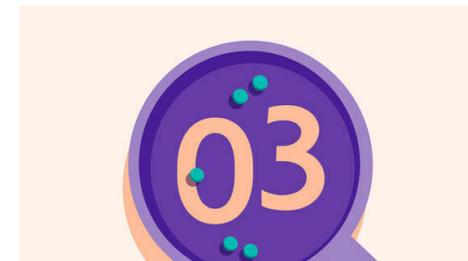
Thinly slice **2 large garlic cloves**.

Cut 2 pieces of foil or parchment into 12x20-inch rectangles.



5. ...

What were you expecting, more steps?



3. Assemble foil packets

Divide **potatoes** and **corn** between foil or parchment sheets, building piles in the center; season with **salt** and **pepper**. Place **shrimp** and **sliced garlic** over veggies. Top each pile with **1 tablespoon butter**.

Fold foil or parchment over top and pinch edges to seal.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!